## BUREAU OF CHILD CARE DIVISION OF FAMILY RESOURCES FAMILY AND SOCIAL SERVICES ADMINISTRATION

Name of ministry								Registra	tion numbe	r	
Location of facility (number a	and stereet, city, state an	nd ZIP co	ode)								
Mailing address (number and	d street or PO Box, city,	state and	d ZIP code)								
Type of structure:	hool Reside	ential	☐ Storefror	nt 🗆 O	ther			Telepho	ne number		
Vending source			oreparation  Cooks	Lunches	from home	- □ s	ack lunch	and cook	☐ Sa	ack lunch a	nd vend
Date of current survey (mont	th, day, year)	Time o	of current survey	Start		AM PM	E	End	☐ AI		
Name of consultant			Name of Director								
Purpose of current survey Annual renewal Proposed		_	Days open ( <i>check all</i>		Гuesday	☐ Wedn	esday 🗆	] Thursda	ay 🗆 Fr	iday 🔲	Saturday
Complaint Follow-up		_	Hours open:	n:			To:				
Team Technical Assistance		_	Public water		Private wa	ter	IDEM num	ber	Water	sample (dat	e)
Water sample: Bacteria	ositive   Negative	e	Public sewage	Private sewag	e	Private sev	vage approv	red by SDH	? \( \sum_ \text{Y}(	es 🗆 No	)
			I - CHIL	D CARE MINI	SIRY		\/F0	NO	21/2	DEDEAT	
1. IAC 3-4.5 REGISTR							YES	NO	N/A	REPEAT	*
	N - Process complete										
	ROOMS - <u>Surveyed</u> a		<u> </u>	<u> </u>							1
c. NOTICE OF IN	SPECTION / REGIS	TRATIC	ON posted in a consp	picuous place	(12-17.2-6	i-6)					1
d. Advertizing as	a child care ministry										1
						TOTAL					
2. FIRE AND BUILDIN	IC SAFETY DIVISIO	N ADDI	POVAL				YES	NO	N/A	REPEAT	
	re and Building Safety						123		IN/A	REPEAT	
а. дрргочаг by г п	e and building Salet	y Divisio	511 (12-17.2-0-0)			TOTAL					*
						TOTAL					
3. FACILITY							YES	NO	N/A	REPEAT	
a. PREMISES cle	ean / sanitary / safe /	good re	pair (3-4.5-4)								2-10
	INTERIOR SURFACI			HINGS, OBJE	CTS						2-10
c. INDIVIDUAL B	ELONGINGS, CLOT	HING, E	BLANKETS kept sep	parate / apart [	3-4.5-6(c)]	]					1
d. COTS / CRIBS	: 1. Available constructi		equatly used for eac 4.5-6(a)]	h child / sturdy	/ cleanab	le					1
	2. Properly s	sanitize	d [3-4.5-6(a)]								1

3.	FA	CILITY (continued)	YES	NO	N/A	REPEAT	
	e.	FOUNTAIN / DRINKING WATER sanitarily dispensed / not in restroom (3-4.5-4)					2-5
	f.	SCREENS (securely fastened 16 mesh) on all windows / outer openings used for ventilation (3-4.5-4)					1
	g.	PETS approved, properly immunized, housed, free from disease [3-4.5-4(I)]					2
	h.	BUILDING in safe condition (3-4.5-4)					*
		TOTAL					

4. C	IAPERING	YES	NO	N/A	REPEAT	
а	. CORRECT HANDWASHING by staff [3-4.5-6(d)]					*
b	DIAPERING TABLE / PAD sanitized daily / when soiled if using waterproof paper [3-4.5-6(d)]					1
	PAPER ( <i>if used for diapering pad</i> ) is fresh, waterproof, disposable and covers the pad <u>OR</u> [3-4.5-6(d)]					1
	DIAPERING PAD sanitized after <u>each</u> use and DIAPERING TABLE sanitized daily / when soiled [3-4.5-6(d)]					2
С	DIAPERING TABLE AREA not used for other purposes[3-4.5-6(d)]					2-5
d	DIAPERING PROCESS on table / crib in clean / sanitary manner / correct sanitizing solution [3-4.5-6(d)]					2-5
е	Tightly covered, easily sanitized container for soiled diapers and skin care materials [3-4.5-6(d)]					2
	TOTAL					

5.	BATHROOMS	YES	NO	N/A	REPEAT	
	a. HANDWASHING by adults correct (after toilet, between child care duties) [3-4.5-6(b)]					*
	b. HANDWASHING by children correct (after toilet, before eating) [3-4.5-6(b)]					2-5
	c. BATHROOMS with flush toilets / handwashing sinks (3-4.5-4)					2-5
	d. WATER sufficient / under pressure at each handwashing sink (3-4.5-4)					2
	e. VENTILATED bathrooms to the outside by fan / screened window (3-4.5-4)					1
	f. DISPOSABLE TOWELS, SOAP, AND TOILET PAPER provided / dispensed in a sanitary manner (3-4.5-4)					2-5
	g. BATHROOMS clean / sanitizable (3-4.5-4)					2-5
	TOTAL					

6.	470 IAC 3-4.5-3 WATER SUPPL	LY, PLUMBING, SEWAGE DISPOSAL	-	YES	NO	N/A	REPEAT	
	a. WATER SUPPLY constructed 6-5.1-8(f)	/ operated in accordance to 410 IAC	6-5.1-8 excluding 410 IAC					*
	☐ PUBLIC SYSTEM	☐ PRIVATE SYSTEM	[3-4.5-3(a)]					
		DISPOSAL adequate / sanitary / meets	requirements at time of		•		•	
	survey:	☐ PRIVATE SYSTEM	[3-4.5-3(b)]					*
	1. EXTERIOR							
	2. INTERIOR							

6.	470 IAC 3-4.5-3 WATER SUPPLY, PLUMBING, SEWAGE DISPOSAL (continued)	YES	NO	N/A	REPEAT	
	c. PLUMBING properly installed / maintained / meets FPBSC and SBH requirements [3-4.5-3(b)]					2-5
	d. CRACKS around pipes, plumbing and ducts properly sealed (3-4.5-4)					1
	TOTAL					

7. 410 IAC 7-24 FOOD SAFETY / SERVICE	YES	NO	N/A	REPEAT	
DISHWASHING practice (check one)  1. Hand dishwashing / sanitized in commercial sanitizer  Chemical Hot water  2. Commercial dishwasher / sanitizer  Chemical Hot water  3. Manual dishwashing in three-compartment sink  Chemical Hot water				ches / vend	d / cook
a. Manual dishwashing procedure posted					1
b. CORRECT HANDWASHING by food handlers					*
c. COPY OF SBH RULE 410 IAC 7-24 in kitchen and adhered to					1-10
d. WASH / RINSE / SANITIZING procedure proper					*
e. DRAINBOARD / MOVABLE DISH TABLE PROVIDED (for three-compartment sink)					1
f. UTENSILS / EQUIPMENT air-dried correctly					1
g. CLEAN / SANITIZED UTENSILS AND DISHWARE properly handled / stored					1
h. EATING SURFACES (tables / highchairs) sanitizable; sanitized before and after each use					2
i. FOOD PREPARATION SURFACES sanitized before and after use					2
j. FOOD free from spoilage / damage / filth / contamination					2-10
k. FOOD covered when stored or while being transported					1
I. FOOD in original, unopened, undamaged packaging					1
m. FOOD, UTENSILS, EQUIPMENT AND SINGLE-SERVICE ARTICLES stored on nonabsorbent material at least six inches above floor in dry location, away from hazardous materials					1
n. KITCHEN / FOOD PREP / FOOD STORAGE lights properly shielded					2
o. TRASH / REFUSE stored correctly (tight fitting, solid lids in water tight containers; sanitary condition; covered when not in use)					2
p. RODENT / INSECT control					1-5
q. Properly sealed around pipes, plumbing and ducts, cracks and holes					2
r. POTENTIALLY HAZARDOUS FOOD held at proper temperatures during handling or storage; hot holding at 135°F or above; cold holding at 41°F or below					*
s. FREEZER: Thermometer present / accurate / good monitoring position / food frozen					2
t. STORAGE of food / supplies correct (labeled and dated)					2-5
u. METAL-STEM DIAP-TYPE THERMOMETER (0°F to 220°F) available / used					1
v. SINGLE-SERVICE articles are not reused					2

7. 410	IAC 7-24 FOOD SAFETY / SERVICE (continued)	YES	NO	N/A	REPEAT	
W.	Once served, leftover food discarded					2
х.	FOOD HANDLERS wear clean APRON / SMOCK; effective HAIR RESTRAINT					1
y.	BULK FOOD CONTAINERS clean and labeled					1
Z.	CHEMICAL SANITIZER TEST KIT provided and used; solution correct					2
aa.	REFRIGERATED MEDICATIONS stored correctly					2
bb.	Proper illumination of footcandles in each area					1-2
CC.	KITCHEN CLEANING SCHEDULE posted and used					1
dd.	KITCHEN EQUIPMENT properly sealed / handled / stored					1
ee.	DISHES, POTS, PANS AND UTENSILS stored in a manner that protects them from contamination					1
ff.	HANDWASHING SINK in kitchen or close proximity / equipped with soap and disposable towels					2
gg.	KITCHEN WALLS AND CEILINGS smooth / easily cleanable					1
hh.	STOVE provided if meals prepared; conveniently located / in good condition / clean / safe					2
ii.	REFRIGERATOR: THERMOMETER PRESENT, 41°F or less and in position for daily monitoring					1
jj.	ALL FOOD from approved source / not homemade					2-5
kk.	KITCHEN / FOOD PREPARATION AREA(S) not a throughway; separate from other areas					1
II.	KITCHEN / FOOD PREPARATION AREA(S) not used for office, children's activities, naps, dining or recreational area for adults / children					1
mm	. KITCHEN / FOOD PREPARATION AREA(S) clean, sanitary condition					1-20
	TOTAL		1			

8.	VE	NDING	YES	NO	N/A	REPEAT	
	a.	VENDING: Food temperatures verified upon arrival and recorded [3-4.5-5(b)]					*
	b.	VENDING: Transport containers insulated / washable / maintains food temperatures [3-4.5-5(b)]					*
	c.	Time as a public health control; written procedures on site					*
	d.	Time as a public health control; food properly labeled					*
	e.	Time as a public health control; food served or discarded properly					*
		TOTAL					

9.	ILL	CHILDREN	YES	NO	N/A	REPEAT	
	a.	ILL CHILDREN kept from others [3-4.5-6(c)]					1-5
	b.	SURFACES / ITEMS in contact with ILL CHILDREN cleaned / sanitized after each use [3-4.5-6(c)]					1-5
		TOTAL					

10. RE	CORDS	YES	NO	N/A	REPEAT	
a.	Complete immunization records for each child (IC 12-17.2-6-11)					1-2
b.	Signed parent's notices for each child (IC 12-17.2-6-7)					1-2
C.	Criminal History Police checks for each staff member / volunteer without convictions (IC 12-17.2-6-14)					*
d.	Universal Precautions training current / complete documentation (410 IAC 1-4)					2
e.	UNIVERSAL PRECAUTIONS SUPPLIES available and used (410 IAC 1-4) (Minimum of latex gloves, paper towels, approved disinfectant masks, etc. recommended)					2
f.	Child abuse / neglect checked without substantiation, on all staff / volunteer					*
	TOTAL					

11.	PLA	YGROUNDS	YES	NO	N/A	REPEAT	
	a.	PLAYGROUND: free from hazards (3-4.5-4)					2-5
	b.	PLAYGROUND AND EQUIPMENT: well-drained (insect control) (3-4.5-4)					2-5
	C.	SWIMMING POOL: When filed has current permit from health department, verification of weekly water sample from approved lab (410 IAC 6-2)					2
	d.	WADING POOL: meets 410 IAC 6-2 (has filtered circulated water) (410 IAC 6-2)					2
	e.	WATER TABLE: used / sanitized correctly [3-4.5-4(I)]					2
	TOTAL						

II - INFANT / TODDLER											
1.	RO	OM OBSERVATION	YES	NO	N/A	REPEAT					
	a.	CRIBS / COTS available for each child [3-4.5-6(a)]					1				
	b.	LINENS / COVERINGS clean [3-4.5-6(a)]					1				
	C.	CRIBS / MATTRESS sizes correct / good repair / sturdy / cleanable materials [3-4.5-6(a)]					2				
	d.	Staff practicing recommended safe sleep procedures					*				
	TOTAL										

2.	во	TTLES / FOOD SAFETY	YES	NO	N/A	REPEAT	
	a.	BOTTLES, NIPPLES, ETC. which are supplied by facility are washed / sterilized / stored correctly (bottles boiled one minute, other items one minute) [3-4.5-5(e)]					*
	b.	CAPS, NIPPLES, BOTTLES AND OTHER DRINKING ITEMS stored separately, covered and labeled [3-4.5-5(e)]					1-2
	C.	OPENED JARS of baby food / filled feeding bottles / opened formula are refrigerated at 41 °F or colder [3-4.5-5(b)]					2-5
	d.	OPENED BABY FOOD / FORMULA / FORMULA FILLED FEEDING BOTTLES used within 24 hours after opening according to manufacturing directives [3-4.5-5(b)]					2-5
	e.	INFANT BOTTLE CONTENTS discarded after feeding [3-4.5-5(b)]					2
	f.	FEEDING from baby food jar correct [3-4.5-5(b)]					1
	g.	BABY FOOD / FORMULA DATES acceptable / not expired [3-4.5-5(b)]					2-5
TOTAL							

Room N	ame	Infant	Toddler	Two	Three	Four	Fiv	/e	Six and Older	Childre Prese		Staff Present		
								]						
								]						
								]						
				sc	ORING									
POSSIBLE POINTS	N/A ITEMS (-)	REMAINING	POINTS	"NO" POIN		NUMBER OF I WITH * MARI "NO" X 5 (		REF	TOTAL NUMBE PEAT NONCOMP X 5 (-)		то	TAL POINTS		
122														
				ASTERI	SKED ITE	MS								
				7.01										
☐ Water Supply		☐ Fire & Building Safety Division (FBSD) Approval						Recommended Safe Sleep Procedures Followed						
☐ Building Safe		☐ Bottles, etc. Sterilized						Potentially Hazardous Food Handling						
Vending		Staff Handwashing, Food Handlers						Registration Complete and Approved						
Sewage Disposal		Staff Handwashing, Child Care						Criminal History Checked						
☐ Dishwashing Corr	rect	ndwashing,	Diapering			☐ Cl	nild P	rotection Index	(CPI) Che	cks				
Percentage:	Percentage: Pass or Not Pass													
(Total Poir	(Total Points divided by Possible Remaining Points)													
Signature of provide								Dot	(month do:	(0.01)				
Signature of provider								Date	e (month, day, y	rear)				
Ministry approved at tin	ne of inspection?		Vas	П №	Surve	y approval d	ate (mo	nth, d	lay, year)					

Registration number							Date	(mont	h, day, year)			
Name of facility						County						
			SOLIABE FO	OTAC	E OF BOOMS							
ROOM	LENGTH	Х	WIDTH	=	E OF ROOMS TOTAL SQUARE FEET	<u>.</u>	35	=	TOTAL CHILDREN			
		Х		=		÷	35	=				
		Х		=		•	35	=				
		х		=		•	35	=				
		Х		=		•	35	=				
		Х		=		•	35	=				
		Х		=		•	35	=				
		Х		=		•	35	=				
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		Х		=		•	35	=				
		Х		=		•	35	=				
		X		=		•	35	=				
		X		=		•	35	=				
			TOTAL FOR MINISTRY			TAL F						
					RE MINISTRIES							
			STAF				INIIVEE	PSAL D	PRECALITIONS			
NAME (	OF PERSON		CRIMINAL HISTORY AFFIDAVIT / CHECK				UNIVERSAL PRECAUTIONS TRAINING					

REGISTERED DAY CARE MINISTRIES (continued)							
	CHILDREN'S						
NAME OF CHILD	IMMUNIZATION	HISTORY	PARENT NOTICE SIGNED				
Number of staff records reviewed		Number of children's	records reviewed				